State of Maine Health Inspection Report   Page 1 of 4   Pathworker   Page 2   Page 2   Page 3   Page 3   Page 3   Page 3   Page 4   Page 4   Page 4   Page 4   Page 5   Page																		
Complement Name		]Fa	iled 🗌	Closed   IHH	State of Maine H	lea	lth	ı l	ns	spe	ectio	n Report	t		P	age 1 of	1	
Content   Cont						Critic	al Vid	olati	ions	<b>i</b>				2	Date	e 9/1	2/201	19
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Comparison   Com	License Expiry Date/EST. ID# Address City											Zip Code		Tele	ephone			
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No.   Management awareness, policy present					loyee Health							<u> </u>	<u> </u>			numy		$\vdash$
No Proper use of reporting, restriction & exclusion			IN					_	_								+	$\vdash$
Note   Proper date marking & disposition   Proper date   Proper disposition   Proper date   Proper disposition   Proper date   Prope	3		IN				Щ	_	_								х	Н
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Preventing Contamination by Hands						$\exists \vdash$	H	2:	2		IN	· ·	<u> </u>			ures & recor	t	П
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alternate method properly followed    N	7		INI	No bare hand contact v	vith RTE foods or approved			23	1	_	undercooked fo							
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Solid Note   Food obtained from approved source   10   Note   N	8		IN					24	4		IN							
Note   Food received at proper temperature   1									•				Chemical					
Note	-						Ш	25	5		IN			nrone	rly us	ed he	$\overline{}$	
No.   Food in good condition, safe, & unadulterated   No.   Protection from Contamination   No.   Protection from Contamination   No.   Protection from Contamination   No.   Protection from Contamination   No.   Proper disposition of returned, previously served,   No.   No.   Proper disposition of returned, previously served,   No.   Proper disposition of returned, previously served,   No.					·		Ш											H
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13				•	Sam Cambamination		Ц	27	7		IN		ui variance, s	peciai	izeu į	ргосезз,		
The contract surfaces: cleaned and sanitized   X	13		IN			$\overline{}$	П	_									_	-
Proper disposition of returned, previously served, reconditioned, & unsafe food   PRACTICES						Х	H		1				•					
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation    CoS   R	-					$\top$	Ħ		1 '			-						
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation    Cos   R	١٠١		II V	reconditioned, & unsafe	e food			l		iterve	entions are	control measures	s to prevent to	оовогп	ie ilin	ess or injury.		
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Safe Food and Water  Safe Food Temperature Control  Safe Food Temperature Safe Safe Safe Safe Safe Safe Safe Saf				Good Retail Practices are	preventative measures to control the	additio	on of	path	hoge	ens, c	chemicals,	and physical obje	cts into foods.					
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28   N   Pasteurized eggs used where required						cos	R										cos	R
29   IN   Water & ice from approved source   42   IN   Utensils, equipment, & linens: properly stored, dried, & handled   43   IN   Single-use & single-service articles: properly stored & used   44   IN   Gloves used properly   44   IN   Gloves used properly   45   IN   Utensils, Equipment, & linens: properly stored, dried, & handled   43   IN   Single-use & single-service articles: properly stored & used   44   IN   Gloves used properly   45   IN   Gloves used properly   45   IN   Gloves used properly   45   IN   Gloves used properly   46   IN   Warewashing facilities: installed, maintained, & used; test strips   46   IN   Warewashing facilities: installed, maintained, & used; test strips   47   X   Non-food contact surfaces clean   X   X   Thermometers provided and accurate   48   IN   Warewashing facilities   48   IN   Hot & cold water available; adequate pressure   49   IN   Plumbing installed; properly disposed   50   IN   Sewage & waste water properly disposed   51   IN   Toilet facilities: properly disposed   51   IN   Toilet facilities: properly disposed; facilities maintained   53   X   Physical facilities maintained   53   X   Physical facilities maintained   54   X   Adequate ventilation & lighting; designated areas used   54   X   Adequate ventilation & lighting; designated areas used   54   X   Adequate ventilation & lighting; designated areas used   54   X   Adequate ventilation & lighting; designated areas used   54   X   Adequate ventilation & lighting; designated areas used   55   X   Adequate ventilation & lighting; designated areas used   55   X   Adequate ventilation & lighting; designated areas used   55   X   Adequate ventilation & lighting; designated areas used   55   X   Adequate ventilation & lighting; designated areas used   55   X   Adequate ventilation & lighting; designated areas used   55   X   Adequate ventilation & In   Adequate ventilation & lighting; designated areas used   55   X   Adequate ventilation & lighting; designated areas used   55   X   Adequate ventilation & ligh				Safe Food and	Water							Proper Us	e of Utensils					
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Food Temperature Control  31 IN Proper cooling methods used; adequate equipment for temperature control  32 IN Plant food properly cooked for hot holding  33 IN Approved thawing methods used  34 X Thermometers provided and accurate  Food Identification  35 IN Food properly labeled; original container  Prevention of Food Contamination  36 IN Insects, rodents, & animals not present  37 IN Contamination prevented during food preparation, storage & display  38 IN Personal cleanliness  39 X Wiping cloths: properly used & stored  40 IN Washing fruits & vegetables  44 IN Gloves used properly  Utensils, Equipment and Vending  45 X Food & non-food contact surfaces cleanable, properly designed, constructed, & used  46 IN Warewashing facilities: installed, maintained, & used; test strips  47 X Non-food contact surfaces clean  48 IN Hot & cold water available; adequate pressure  49 IN Plumbing installed; proper backflow devices  50 IN Sewage & waste water properly disposed  51 IN Toilet facilities: properly constructed, supplied, & cleaned  52 IN Garbage & refuse properly disposed; facilities maintained  53 X Physical facilities installed, maintained, & clean  54 X A Dequate ventilation & lighting; designated areas used			Water & ic	e from approved source		1	П	4:	2 11	-				tored.	dried	d, & handled		
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Person in Charge (Signature)  Health Inspector (Signature)  LOUIS LACHANCE  Date: 9/12/2019  Follow-up: YES NO Date of Follow-up:	40	IN	Washing fi	ruits & vegetables			Ш				dequate v	entilation & light	tıng; designat	ted are	as us	sed		Щ
Health Inspector (Signature) LOUIS LACHANCE  Follow-up: YES VNO Date of Follow-up:	Per	Person in Charge (Signature)  Date: 9/12/2019																
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	State of	Maine Health Inspection Report Page 2 of 4							
Establishment Name		As Authorized by 22 MRSA § 2496 Date 9/12/2019							
License Expiry Date/EST. ID# 12/18/2019 / 20552	Address 1035 LISBON S	City / State Zip Code Telephone LEWISTON / ME 04240 207-783-6538							
		emperature Observations							
Location	Temperature	Notes							
Crispy chicken	201*	Cooking process							
Chopped onion	40*	Walk in cooler							
Cheese	40*	Hot line reach in cooler							
Chlorine solution	>50 ppm	Sanitizer bucket, discarded, *COS							
Egg patty	165*	Hot holding							
Creamer	41*	Counter refrigerator							
Water	116*	Hand wash sink							
Chlorine solution	50-99 ppm	Low temp dish machine							
Scrambled egg	168*	Hot holding							
Salad	41*	Salad cooler reach in							
Black bean salsa	40*	Walk in cooler							
Liquid egg	62*	Counter, discarded							
Person in Charge (Signature)	ulete the.	Date: 9/12/2019							
Health Inspector (Signature) LOUIS LACHANCE	M.	n Robers							

## **State of Maine Health Inspection Report**

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Date: 9/12/2019

Establishment Name Date 9/12/2019

**MCDONALDS** 

License Expiry Date/EST. ID# Address City / State Zip Code 12/18/2019 / 20552 1035 LISBON ST LEWISTON ME 04240

## **Observations and Corrective Actions**

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

14: 4-703.11: C: Manual and/or mechanical methods of sanitizing incomplete.

INSPECTOR NOTES: Chlorine solution for wiping cloths too low. All chlorine based sanitizers need to be 50-99 ppm. \*COS

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: Liquid egg held without refrigeration. All PHF's must be held at 41\* or below. \*COS

34: 4-204.112.(A): N: Temperature measuring device not properly located.

INSPECTOR NOTES: Multiple refrigeration units missing thermometers and some are in disrepair. Replace broken thermometers and missing thermometers.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: Multiple wiping cloths, held on nonfood contact surfaces, not held in chemical sanitizer. Food employee using disposable hand towel to wipe soiled counter. All wiping cloths must be treated in sanitizing solution.

45: 4-501.11: N: Equipment in disrepair.

INSPECTOR NOTES: Mop sink has hole in bottom of well and top of flashing. Replace mop sink to be sealed, smooth and cleanable.

45: 4-501.12: N: Cutting surfaces not easily cleanable.

INSPECTOR NOTES: Salad cooler unit's cutting board heavily gouged on both sides. Resurface or replace to be smooth, sealed and easily cleanable.

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: \*\*REPEAT\*\* Refrigeration unit surfaces and door seals need cleaning.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: Floors, walls and coving in hard to reach areas have an accumilation of grease, dust, debris. Clean more often and as necessary.

54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: Lighting above cooking line missing protection. Replace shielding.

Person in Charge (Signature)

Mar Korhen

Health Inspector (Signature)
LOUIS LACHANCE

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	Page 4 of 4				
Establishment Name					Date 9/12/2019
MCDONALDS					
License Expiry Date/EST. ID# 12/18/2019 / 20552	Address 1035 LISBON ST	City / State LEWISTON	ME	Zip Code 04240	

# **Inspection Notes**

Certified Food Protection Manager: Dustin Comastra exp. 2/13/20 Rose Margasa exp. 3/20/24

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves employment. For a list of CFPM courses and trainers go to

http://www.maine.gov/healthinspection/training.htm

Please provide a copy of this certification(s) to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@maine.gov or faxing to 207-287-3165.

Please include the name of your establishment and the establishment ID# with your certification(s).

#### Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: http://www.maine.gov/healthinspection

### 2013 Maine Food Code Adoption:

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy,

http://www.maine.gov/healthinspection. Following are a few of the major changes: \* No Bare Hand Contact with Ready-To-Eat Food. \* Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. \* Date marking of Ready-to-eat potentially hazardous foods.

### Violation Correction Timeframe:

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at llachance@lewistonmaine.gov. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

### C= Critical violation and NC= Non-critical violation:

"Critical violation" means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

### Additional Inspection Fee:

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

### Document Retention/Posting:

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)

Ran Rochers

Health Inspector (Signature)
LOUIS LACHANCE

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Date: 9/12/2019